

Rockin' Poppin' Potato Pancakes

Makes: 50 servings

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Ingredients	Weight	Measure
Flour		6 1/4 cup
Rice flour		3 1/3 cup
Baking soda		1 tsp
Honey		4 Tbsp
Cinnamon		4 Tbsp
Egg		8 egg
2% milk		12 1/2 cup
Pumpkin		2 cup
Sweet potato		6 1/2 cup
Greek Yogurt		4 cup
Strawberries		50 strawberrie:
Brown sugar		12 1/2 Tbsp
Cooking spray		As needed



Directions

1. Combine the flours, baking soda and sugar.

2. Drain a can of sweet potatoes and rinse in colander.
3. Using a metal spoon, scrape the meat from a raw pumpkin whose seeds have been removed.
4. Combine the egg, sweet potato, pumpkin and milk in a large mixer.
5. With mixer running, add dry ingredients gradually until mixture is smooth.
6. Combine yogurt, honey and cinnamon in a separate bowl. Set aside for garnish.
7. Slice strawberries and set aside for garnish.
8. Lightly grease a large griddle and heat griddle to medium/high heat.
9. Add approximately 1/2 cup of the batter to heated griddle. Flip pancake once to lightly brown on each side.
10. Remove browned pancakes and top with yogurt mixture and fresh strawberry. Serve warm.

Notes

Additional Tips

Pancakes can be kept warm in oven on sheet trays at low temperature and will not dry out.